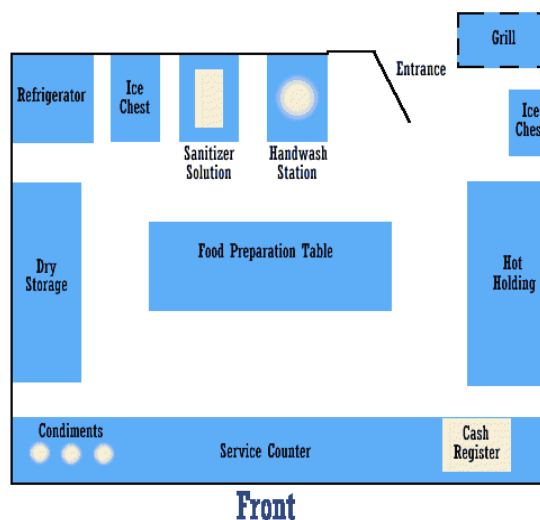
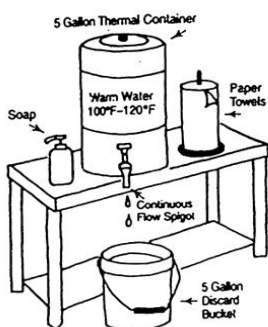




Checklist for Special Event Food Service

1. Food and Water From approved source	Complete
All foods and water must be from an approved source. Documentation as to where food is purchased shall be available upon request. Food must be prepared at the temporary food stand or at an approved facility. Wild game animals may not be served to the general public. Sidewalls/screening must be available to provide protection from splash, vermin, insects, rodents, dust, and inclement weather.	
2. Bacterial Foodborne Illness Safety Controls	
A. Each cooling unit (refrigeration/freezer) has an indicating thermometer.	
B. A metal stem thermometer that has hot and cold temperature range is available and used to monitoring food temperatures.	
C. Foods are maintained at safe temperatures 1. 41F or less for cold hold 2. 135F or higher for hot hold 3. Proper cook temperatures (165F for chicken, stuffed meats, and raw meats in microwave; 155F for ground meat and fish, raw eggs NOT for immediate service, injected/marinated, tenderized meat & fish; 145F for fish/pork/commercially raised game animals, whole muscle intact steaks and raw shell eggs for immediate service; 135F for reheating commercially processed foods for hot hold, cooking vegetables for hot holding) 4. Proper cooling (135F to 70F in 2 hours and then down to 41F or less in another 4 hours) 5. Proper reheating (when reheating go to at least 165F within 2 hours).	
C. Cross contamination of ready to eat foods prevented with proper order of storage (raw meats and eggs below cooked or ready to eat foods) and proper handling of raw meats and eggs.	
D. Carefully and thoroughly wash surfaces of raw fruits and vegetables.	
E. Safe thawing of foods done in refrigerator, under cold running water, or in a microwave if cooked immediately after.	
3. Viral Foodborne Illness Safety Controls	
A. Proper hand washing (20 seconds of scrubbing with soap, rinse with running water, and single service towel dry) is after using restroom, after touching a raw meat/egg, after touching anything that is considered a dirty surface, and prior to putting on gloves.	
B. There shall be NO bare hand contact with foods cooked or ready to eat with the use of gloves, tongs, patty papers, or dispensing devices.	
C. Implement the two-part employee health policy: Part 1: Food handlers must report to the <i>person in charge</i> cuts or wounds on hands, gastro intestinal symptoms (nausea, vomiting, diarrhea), fever with sore throat, jaundice, confirmed foodborne illness, or exposure to foodborne illness. Part 2: The <i>person in charge</i> will make an informed decision based on the conditions presented. Following the food code, the food handler is excluded/restricted. Examples: Anyone with undiagnosed vomiting or diarrhea is excluded until symptom free for 48 hours. Persons with cuts or wounds will apply band-aid and gloves.	
4. Facility	
A. A hand-wash station provided; conveniently located with soap, single service towels, and warm running water. See Below.	
B. The stand has adequate equipment and capacity for temperature control of foods. Note: Refrigeration must be mechanical unless otherwise approved. Storage of foods in thermos type coolers permitted with prior approval from the department.	
C. The stand has a roof.	
D. The stand has sidewalls or screening. If not permanent, installed to protect foods when there is dust, splash, insects/vermin, or weather.	

E. Dirt floors covered with an approved material. Floors kept clean.	
F. Foods are protected from contamination in storage and display	
G. A three compartment system; wash, rinse, and sanitize is available and used for all multi-use utensils/dishes. Note: This can be 3 rubber type tubs or pails large enough to fit largest utensil washed.	
H. An approved food grade sanitizer is available and used in utensil wash system, cloth towel bath, and on surfaces. Set up at correct strength and verified with test strips.	
I. Waste water is properly disposed.	
J. Garbage is covered & protected from pests	
K. Cooking/grill areas separated from the public with rope/tape or other affective means.	
L. Containers used for food and water are food grade. This includes water hoses.	
M. There is equipment available for heating water used when washing dishes and in handwash as soaps work best with warm water. Note: This could be a coffee pot, microwave, grill, etc.	
N. Backflow preventers installed on threaded faucets to prevent back syphon age.	



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